Santa Barbara County
Air Pollution Control District

Permit to Operate 15044

EQUIPMENT OWNER:

Central Coast Wine Services

EQUIPMENT OPERATOR:

Central Coast Wine Services

EQUIPMENT LOCATION:

2717 Aviation Way, Suite 101, Santa Maria

STATIONARY SOURCE/FACILITY:

Central Coast Wine Services

SSID: 10834
FID: 11042

EQUIPMENT DESCRIPTION:

The equipment subject to this permit is listed in the table at the end of this permit.

PROJECT/PROCESS DESCRIPTION:

Central Coast Wine Services (CCWS) is a winery that receives and crushes fruit for winemaking, ferments and ages wine, bottles wine, warehouses cases of bottled wine, and ships cases of bottled wine. CCWS is a federally licensed and bonded winery that allows other licensed wineries to lease or rent space for winemaking (called Lessee Operators and Alternating Proprietors).

This permit is solely for the CCWS and Alternating Proprietor (AP) operations in the "Main CCWS Operations Building". It does not cover the Lessee operations housed in the "Lessee Building". Lessee operations are not controlled by CCWS and are handled under separate permit(s) or exemption(s) by the District.

The wine fermentation process results in the release of reactive organic compounds (ROC) and carbon dioxide (CO_2) emissions. The ROC emissions are primarily ethanol. NoMoVo capture and control systems are operated at the facility to control ROC emissions from all tanks during fermentation. The NoMoVo system uses a wet scrubber to entrain the ethanol in water prior to the exhaust being released to the atmosphere. This system is defined as BACT and must be operated on all fermentation tanks during active fermentation.

CONDITIONS:

1. **Emission Limitations.** The mass emissions from the equipment permitted herein shall not exceed the values listed in Table 1. Compliance shall be based on the operational, monitoring, recordkeeping, and reporting conditions of this permit. Compliance with the total daily emission limit shall be based on the daily emissions calculated according to the requirements of the District-approved *Monitoring, Recordkeeping, and Reporting Plan.* Compliance with the annual emission limits shall be based on compiling the daily ROC emissions records for the year.

2. **Operational Restrictions.** The equipment permitted herein is subject to the following operational restrictions:

    a. The total red and/or white wine produced by fermentation as well as the amount of red and/or white wine stored in oak barrels at this facility may be adjusted based on the business needs of CCWS. Notwithstanding this allowance, the total emissions from this facility shall not exceed the limitations specified in Table 1. Compliance with this condition shall be based on the reports submitted according to the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

    b. No CCWS/AP fermentation or aging/storage operations shall occur in the "Lessee Building" located on the eastern side of the property. Lessee operations housed in the "Lessee Building" are not authorized by this permit.

    c. Except as allowed by Condition 2.k, all tanks subject to this permit shall be closed and vented to a capture and control system during fermentation activities. The NoMoVo control systems shall be operational at all times during fermentation operations in any tanks connected to the control equipment.

    d. Collectively, the capture and control systems shall achieve a minimum combined capture and control efficiency of 67.0% (mass basis) over the entire fermentation season. Compliance with this condition shall be based on annual reporting as specified in Condition 5.j.

    e. All NoMoVo manifold piping shall be vapor tight and downslope to the associated capture and control system.

    f. ROC emission reductions from the NoMoVo systems shall only be quantified based on the mass of captured and controlled ethanol from the previous 24 hour period.

g. All slurry/condensate drained from the NoMoVo systems shall be treated or disposed per a District-approved method.

h. Each time a NoMoVo system slurry reservoir is recharged, the slurry shall be completely drained and replaced with fresh water.

i. The NoMoVo system slurry reservoir shall be drained every 24 hours when any tank connected to the system is actively fermenting.

j. Prior to the opening of a closed top fermentation tank hatch or manway, the manifold inlet valve shall be closed.

k. Any fermentation tank undergoing active fermentation shall only be open to the atmosphere during the following non-standard operations: visual inspections, tank pump-overs, red wine cap breakups, delastage (rack and return), and wine additions. The time to perform these non-standard operations shall be minimized to the maximum extent possible.

l. Immediately following the completion of any non-standard operation authorized by Condition 2.k, the permittee shall ensure the tank hatch or manway is closed and vapor tight, the manifold inlet valve is opened, and the tank is vented to an operational capture and control system.

m. In the event of a foam-over, the permittee shall inspect and clean all capture and control system components downstream of the foam-over tank.

3. **Monitoring.** The equipment permitted herein is subject to the following monitoring requirements:

a. The permittee shall track the amount of red and white wine produced by fermentation and aged/stored in oak barrels on a daily basis (in units of gallons), as specified in the District-approved *Monitoring, Recordkeeping, and Reporting Plan.* This shall include CCWS and AP operations.

b. The permittee shall monitor Alternating Proprietor operator activities, as specified in the District-approved *Monitoring, Recordkeeping, and Reporting Plan*, to ensure that each operator provides accurate data and that their winery operations comply with this permit and District rules.

c. All fruit received for fermentation (both CCWS and AP operations) shall be weighed on CCWS' certified scale, and weight records shall be maintained.

d. The permittee shall measure the initial volume in each NoMoVo system slurry tank every time it is refilled with fresh water (in units of gallons).

e. The permittee shall measure the final volume in each NoMoVo system slurry tank every time the slurry is drained (in units of gallons).

f. The permittee shall gather a sample of slurry from each NoMoVo system's sample port every 24 hours when any tank connected to the system is actively fermenting. This sample shall be taken at the same time the slurry tank is drained. The sample shall be analyzed using a method approved by the District to determine the ethanol volume fraction. The ethanol volume fraction shall be used to quantify the captured and controlled ethanol in the daily emission spreadsheet.

g. The permittee shall monitor the collective capture and control efficiency of the NoMoVo systems over an entire fermentation season, as specified in the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

4. **Recordkeeping.** The permittee shall record and maintain the following information. This data shall be maintained for a minimum of three (3) years from the date of each entry and made available to the District upon request:

a. The daily wine fermentation and aging/storage records required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

b. The amount of wine fermented each month (summed from the daily wine fermentation records required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan*). This data shall be recorded for the CCWS and AP operations, listed separately and combined.

c. The monthly US Department of Treasury Alcohol and Tobacco Tax and Trade Bureau (TTB) "*Report of Wine Premises Operations*" reports for CCWS operations shall be maintained on site and shall be made available to the District upon request.

d. The monthly US Department of Treasury Alcohol and Tobacco Tax and Trade Bureau (TTB) "*Report of Wine Premises Operations*" reports for AP operations shall be maintained on site by each AP and shall be made available to the District upon request.

e. The annual (calendar year) amount of red wine produced by fermentation, white wine produced by fermentation, red wine aged/stored in oak barrels, and white wine aged/stored in oak barrels shall be summarized from the data required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan.* These records shall be maintained in a clear and legible spreadsheet in units of gallons. This data shall be recorded for the CCWS and AP operations, listed separately and combined.

f. A current inventory of the total amount of red and white wine aged/stored in oak barrels shall be maintained onsite and made available to the District during inspections. This shall include the CCWS and AP inventories, listed separately and combined.

g. The data associated with the operation of each NoMoVo capture and control system shall be recorded in a log. Each entry shall be signed by the CCWS employee who entered it. This data shall include:

i. The date and time each instance that fresh water is added to a NoMoVo system.

ii. The initial volume in each NoMoVo system slurry tank every time fresh water is added in units of gallons.

iii. The date and time each instance that slurry is drained from a NoMoVo system.

iv. The final volume in each NoMoVo system slurry tank every time that slurry is drained in units of gallons.

v. The date and time when a slurry sample is taken.

vi. The ethanol volume fraction in the slurry at the end of every 24 hour period when any tank connected to the system is actively fermenting.

vii. The slurry disposal or treatment method.

viii. The calculated mass of ethanol captured and controlled in pounds per day.

ix. The third party sample analysis results, performed annually as specified in Condition 7 of this permit.

h. The collective capture and control efficiency of the NoMoVo systems, as specified in the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

5. **Reporting.** By March 1 of each year, a written report documenting compliance with the terms and conditions of this permit for the previous calendar year shall be provided by the permittee to the District (Attn: *Winery Project Manager*). The report shall contain information necessary to verify compliance with the emission limits and other requirements of this permit. The report shall be in a format approved by the District. All logs and other basic source data not included in the report shall be made available to the District upon request. The report shall include the following information:

a. The daily wine fermentation and aging/storage information required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

b. The annual (calendar year) amount of red wine produced by fermentation, white wine produced by fermentation, red wine aged/stored in oak barrels and white wine aged/stored in oak barrels in units of gallons for CCWS and AP operations.

c. The monthly US Department of Treasury Alcohol and Tobacco Tax and Trade Bureau (TTB) "*Report of Wine Premises Operations*" reports for CCWS operations.

d. The monthly US Department of Treasury Alcohol and Tobacco Tax and Trade Bureau (TTB) "*Report of Wine Premises Operations*" reports for AP operations.

e. A completed *Annual Winery Emissions Worksheet* (using the most current version). The worksheet may be downloaded at http://www.ourair.org/wineries/.

f. The most current tank equipment list and tank location map as the facility is configured on December 31st of each year. This shall include the CCWS and AP equipment.

g. The most current list of Alternating Proprietors operating at the facility on December 31st of each year.

h. The most current list of Lessees operating at the facility on December 31st of each year.

i. The data associated with the operation of the NoMoVo capture and control systems. Each entry shall be signed by the CCWS employee who entered it. This data shall include:

   i. The date and time each instance that fresh water is added to a NoMoVo system.

   ii. The initial volume in each NoMoVo system slurry tank every time fresh water is added in units of gallons.

   iii. The date and time each instance that slurry is drained from a NoMoVo system.

   iv. The final volume in each NoMoVo system slurry tank every time that slurry is drained in units of gallons.

   v. The date and time when a slurry sample is taken.

   vi. The ethanol volume fraction in the slurry at the end of every 24 hour period when any tank connected to the system is actively fermenting.

   vii. The slurry disposal or treatment method.

   viii. The calculated mass of ethanol captured and controlled in pounds per day.

   ix. The third party sample analysis results, performed annually as specified in Condition 7 of this permit.

j. The collective capture and control efficiency of the NoMoVo capture and control systems, as specified in the District-approved *Monitoring, Recordkeeping, and Reporting Plan*.

6. **Best Available Control Technology (BACT).** The permittee shall apply emission control technology and plant design measures that represent Best Available Control Technology (BACT) to the operation of the equipment/facilities as described in this permit and the District's Permit Evaluation for this permit. Table 3 and the *Emissions Limitations, Operational Restrictions, Monitoring, Recordkeeping and Reporting* Conditions of this permit define the specific control technology and performance standard emission limits for BACT. BACT shall be in place, and shall be operational at all times for the life of the project. BACT related monitoring, recordkeeping and reporting requirements are defined in those specific permit conditions.

7. **Sampling.** A qualified third-party individual shall obtain and analyze one sample from the NoMoVo systems once per year. This sample analysis shall be completed in conjunction with the permittee's sample analysis and compared to the permittee's results.

8. **Expedited Tank Changes.** The permittee may install fermentation tanks and aging/storage tanks to the current tank inventory at this facility using the Interim Permit Approval Process (IPAP) Program. To obtain an IPAP approval for expedited tank installation, the permittee shall submit the following:

    a. District Form -01

    b. District Form -50

    c. Revised Tank Location Map showing the location of each tank by ID number on a Plot Plan for the facility.
    d. Application Filing Fee

    Once the permit application has been deemed complete, the permittee may install the new tanks in accordance with the conditions of the IPAP Approval Letter and Program Agreement.

9. **Alternating Proprietors.** Central Coast Wine Services shall be responsible for updating the list of Alternating Proprietors included in Table 2 of this permit. Updates to Table 2 shall be made annually by March 1st.

10. **Weekly Reporting During Fermentation.** The permittee shall submit the information listed below on a weekly basis while fermentation is taking place at the facility. The first report shall be submitted within fourteen (14) days of initial fermentation each year. The subsequent reports shall be submitted seven (7) days after each previous report submittal until the fermentation season has finished. The submittals shall include the following:

    a. The amount of wine fermented each week (summed from the daily wine fermentation records required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan*). This data shall be recorded for the CCWS and AP operations, listed separately and combined.

b. The total amount of red and white wine aged/stored in oak barrels at the facility. This data shall be recorded for the CCWS and AP operations, listed separately and combined.

c. The daily amount of ethanol captured and controlled in each NoMoVo system in pounds per day.

The weekly update frequency may be revised based on District discretion.

11. **Boiler/Large Water Heater Compliance**. The permittee shall comply with the District's boiler and large water heaters rules as summarized below:

a. *Rule 360* - Any boiler or hot water heater rated at or less than 2.000 MMBtu/hr and manufactured and/or installed after October 17, 2003 shall be certified per the provisions of Rule 360 (as revised on March 15, 2018). An ATC/PTO permit shall be obtained prior to installation of any grouping of Rule 360 applicable boilers or hot water heaters whose combined system design heat input rating exceeds 2.000 MMBtu/hr.

b. *Rule 361* - Any boiler or hot water heater rated more than 2.000 MMBtu/hr and less than 5.000 MMBtu/hr shall comply with the requirements of Rule 361. An ATC permit shall be obtained prior to the installation or modification of any Rule 361 applicable boiler or hot water heater.

c. *Rule 342* - Any hot-water or steam boiler rated at 5.000 MMBtu/hr or greater shall comply with the requirements of Rule 342. An ATC permit shall be obtained prior to the installation or modification of any Rule 342 applicable boiler.

12. **Lessee Permits**. All future contracts between CCWS and Lessees shall include language that requires Lessees to obtain all necessary licenses and permits to comply with county and local regulations including District permit(s) or exemption(s).

13. **Consistency with Analysis.** Operation under this permit shall be conducted consistent with all data, specifications and assumptions included with the application and supplements thereof (as documented in the District's project file) and the District's analyses under which this permit is issued as documented in the Permit Analyses prepared for and issued with the permit.

14. **Equipment Maintenance.** The equipment listed in this permit shall be properly maintained and kept in good condition at all times. The equipment manufacturer's maintenance manual, maintenance procedures and/or maintenance checklists (if any) shall be kept on site.

15. **Compliance.** Nothing contained within this permit shall be construed as allowing the violation of any local, state or federal rules, regulations, air quality standards or increments.

16. **Severability.** In the event that any condition herein is determined to be invalid, all other conditions shall remain in force.

17. **Conflict Between Permits.** The requirements or limits that are more protective of air quality shall apply if any conflict arises between the requirements and limits of this permit and any other permitting actions associated with the equipment permitted herein.

18. **Access to Records and Facilities.** As to any condition that requires for its effective enforcement the inspection of records or facilities by the District or its agents, the permittee shall make such records available or provide access to such facilities upon notice from the District. Access shall mean access consistent with California Health and Safety Code Section 41510 and Clean Air Act Section 114A.

19. **Equipment Identification.** Identifying tag(s) or name plate(s) shall be displayed on the equipment to show manufacturer, model number, and serial number. The tag(s) or plate(s) shall be affixed to the equipment in a permanent and conspicuous position.

20. **Emission Factor Revisions.** The District may update the emission factors for any calculation based on USEPA AP-42 or District emission factors at the next permit modification or permit reevaluation to account for USEPA and/or District revisions to the underlying emission factors.

21. **Nuisance.** Except as otherwise provided in Section 41705 of the California H&SC, no person shall discharge from any source whatsoever such quantities of air contaminants or other material which cause injury, detriment, nuisance, or annoyance to any considerable number of persons or to the public, or which endanger the comfort, repose, health, or safety of any such persons or the public, or which cause, or have a natural tendency to cause, injury or damage to business or property.

22. **Grounds for Revocation.** Failure to abide by and faithfully comply with this permit or any Rule, Order, or Regulation may constitute grounds for revocation pursuant to California Health & Safety Code Section 42307 *et seq.*

23. **Transfer of Owner/Operator.** This permit is only valid for the owner and operator listed on this permit unless a *Transfer of Owner/Operator* application has been applied for and received by the District. Any transfer of ownership or change in operator shall be done in a manner as specified in District Rule 203. District Form –01T and the appropriate filing fee shall be submitted to the District within 30 days of the transfer.

24. **Documents Incorporated by Reference.** The documents listed below, including any District-approved updates thereof, are incorporated herein by reference and shall have the full force and effect of a permit condition for this permit. These documents shall be implemented for the life of the Project and shall be made available to District inspection staff upon request.

    a. *Monitoring, Recordkeeping, and Reporting Plan* (approved August 16, 2018)

    b. *Sampling Plan* (approved August 6, 2015)

    If at any time the District determines that the Plan(s) are not effective for determining compliance, the District may request an update to the Plan(s) to be submitted for District approval within 30 days of written notification from the District. Any District-approved updates shall be enforceable under this permit.

AIR POLLUTION CONTROL OFFICER

FEB 05 2019
DATE

Attachments:

- Table 1 – Permitted Emission Limits
- Table 2 – Alternating Proprietors
- Table 3 – Best Available Control Technology
- Permit Equipment List(s)
- Permit Evaluation for Permit to Operate 15044

Notes:

- Reevaluation Due Date: February 2022
- Stationary sources are subject to an annual emission fee (see Fee Schedule B-3 of Rule 210).
- Annual reports are due by March 1st of each year.
- This permit supersedes PTO 14696

TABLE 1 - Permitted Emissions
PTO 15044
Central Coast Wine Services

Process	ROC	
	lb/day	ton/yr
Total Facility Emissions (CCWS and AP Operations)[1,2]	**174.98**	**9.99**

Notes:
1. The total daily emissions limit includes fermentation and aging/storage of red and white wine.
2. The total annual emissions limit includes fermentation and/or aging/storage of red and white wine.

TABLE 2 - Alternating Proprietors
PTO 15044
Central Coast Wine Services

Alternating Proprietors (as of January 1, 2019)
1 Alapay Cellars, Inc.
2 BWSC, Inc dba Club W
3 Catalyst Three, LLC
4 Costa de Ora
5 DV8 Cellars
6 Maurice and Susan Wedell dba Wedell Cellars
7 Moro Vintners
8 Nagy Wines
9 Nipomo Wine Group
10 No Limits Wines, LLC
11 Olive House, Inc. dba Feeley Wines
12 Paul Lato Wines, LLC
13 Sans Liege Wines
14 Scar of the Sea
15 Shirah Wine Company
16 Stone Pine Estate
17 Tatomer, Inc.
18 Timeless Palates
19 Turn Key Wine Brands, LLC
20 Wine Apothecary

TABLE 3 - Best Available Control Technology
PTO 15044
Central Coast Wine Services

Emission Source	Pollutant	BACT Technology	BACT Performance Standard
Wine Fermentation Tanks: Closed-Top ≤ 30,000 gallons	ROC (ethanol)	NoMoVo Water Scrubber	Combined capture and control efficiency of 67.0% (mass basis) over an entire fermentation season

PERMIT EQUIPMENT LIST - TABLE A

PTO 15044 / FID: 11042 Central Coast Wine Services / SSID: 10834

A PERMITTED EQUIPMENT

1 Steel Tanks 111-114

Device ID #	**111915**	***Device Name***	**Steel Tanks 111-114**
Rated Heat Input		*Physical Size*	10,480.00 Gallons
Manufacturer		*Operator ID*	111-114
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Four tanks, each tank is 10,480 gallons, dimensions: 9.96' D x 19.04' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

2 Steel Tanks 115-118

Device ID #	**111916**	***Device Name***	**Steel Tanks 115-118**
Rated Heat Input		*Physical Size*	10,420.00 Gallons
Manufacturer		*Operator ID*	115-118
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Four tanks, each tank is 10,420 gallons, dimensions: 9.92' D x 19.04' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

3 **Steel Tanks 119, 221**

Device ID #	**111903**	***Device Name***	**Steel Tanks 119, 221**
Rated Heat Input		*Physical Size*	1,610.00 Gallons
Manufacturer		*Operator ID*	119, 221
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Two tanks, each tank is 1,610 gallons, dimensions: 5.92' D x 7.94' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

4 **Steel Tanks 121-126**

Device ID #	**111917**	***Device Name***	**Steel Tanks 121-126**
Rated Heat Input		*Physical Size*	20,701.00 Gallons
Manufacturer		*Operator ID*	121-126
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Six tanks, each tank is 20,701 gallons, dimensions: 13.92' D x 19.96' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

5 **Steel Tank 127**

Device ID #	**388054**	***Device Name***	**Steel Tank 127**
Rated Heat Input		*Physical Size*	4,571.00 Gallons
Manufacturer		*Operator ID*	127
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 8.00' D x 12.38' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tank is not connected to a control system		

6 **Steel Tanks 128, 138**

Device ID #	**388055**	***Device Name***	**Steel Tanks 128, 138**
Rated Heat Input		*Physical Size*	4,540.00 Gallons
Manufacturer		*Operator ID*	128, 138
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Two tanks, each tank is 4,540 gallons, dimensions: 7.92' D x 12.35' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

7 **Steel Tanks 131-132, 141-142**

Device ID #	**111918**	***Device Name***	**Steel Tanks 131-132, 141-142**
Rated Heat Input		*Physical Size*	14,472.00 Gallons
Manufacturer		*Operator ID*	131-132, 141-142
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Four tanks, each tank is 14,472 gallons, dimensions: 13.92' D x 15.17' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

8 **Steel Tanks 133-137, 143-147**

Device ID #	**111919**	***Device Name***	**Steel Tanks 133-137, 143-147**
Rated Heat Input		*Physical Size*	15,006.00 Gallons
Manufacturer		*Operator ID*	133-137, 143-147
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Ten tanks, each tank is 15,006 gallons, dimensions: 13.19' D x 16.00' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

9 **Steel Tanks 148**

Device ID #	**111937**	***Device Name***	**Steel Tanks 148**
Rated Heat Input		*Physical Size*	1,261.00 Gallons
Manufacturer		*Operator ID*	148
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 5.42' D x 7.60' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

10 **Steel Tanks 149, 158, 323**

Device ID #	**388680**	***Device Name***	**Steel Tanks 149, 158, 323**
Rated Heat Input		*Physical Size*	1,703.00 Gallons
Manufacturer		*Operator ID*	149, 158, 323
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Three tanks, each tank is 1,703 gallons, dimensions: 5.92' D x 8.58' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

11 **Steel Tanks 151-152, 161-162**

Device ID #	**111920**	***Device Name***	**Steel Tanks 151-152, 161-162**
Rated Heat Input		*Physical Size*	21,232.00 Gallons
Manufacturer		*Operator ID*	151-152, 161-162
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Four tanks, each tank is 21,232 gallons, dimensions: 14.71' D x 17.79' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

12 Steel Tanks 153-156, 163-166

Device ID #	**111921**	***Device Name***	**Steel Tanks 153-156, 163-166**
Rated Heat Input		*Physical Size*	20,125.00 Gallons
Manufacturer		*Operator ID*	153-156, 163-166
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Eight tanks, each tank is 20,125 gallons, dimensions: 14.08' D x 18.46' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

13 Steel Tanks 157

Device ID #	**111938**	***Device Name***	**Steel Tanks 157**
Rated Heat Input		*Physical Size*	2,026.00 Gallons
Manufacturer		*Operator ID*	157
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 6.46' D x 8.54' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

14 Steel Tank 167

Device ID #	**111925**	***Device Name***	**Steel Tank 167**
Rated Heat Input		*Physical Size*	3,030.00 Gallons
Manufacturer		*Operator ID*	167
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 7.35' D x 9.73' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

15 **Steel Tanks 171-173, 181-183**

Device ID #	**111922**	***Device Name***	**Steel Tanks 171-173, 181-183**
Rated Heat Input		*Physical Size*	7,296.00 Gallons
Manufacturer		*Operator ID*	171-173, 181-183
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Six tanks, each tank is 7,296 gallons, dimensions: 11.21' D x 11.00' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

16 **Steel Tanks 174-176, 184-186**

Device ID #	**388679**	***Device Name***	**Steel Tanks 174-176, 184-186**
Rated Heat Input		*Physical Size*	7,311.00 Gallons
Manufacturer		*Operator ID*	174-176, 184-186
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Six tanks, each tank is 7,311 gallons, dimensions: 11.21' D x 11.00' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

17 **Steel Tanks 211-213**

Device ID #	**111923**	***Device Name***	**Steel Tanks 211-213**
Rated Heat Input		*Physical Size*	6,272.00 Gallons
Manufacturer		*Operator ID*	211-213
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Three tanks, each tank is 6,272 gallons, dimensions: 9.79' D x 11.50' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

18 Steel Tank 214

Device ID #	**111924**	***Device Name***	**Steel Tank 214**
Rated Heat Input		*Physical Size*	5,787.00 Gallons
Manufacturer		*Operator ID*	214
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 9.92' D x 9.98' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tank is not connected to a control system		

19 Steel Tanks 215-220

Device ID #	**111936**	***Device Name***	**Steel Tanks 215-220**
Rated Heat Input		*Physical Size*	3,030.00 Gallons
Manufacturer		*Operator ID*	215-220
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Six tanks, each tank is 3,030 gallons, dimensions: 7.35' D x 9.73' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

20 Steel Tanks 321-322

Device ID #	**393253**	***Device Name***	**Steel Tanks 321-322**
Rated Heat Input		*Physical Size*	1,610.00 Gallons
Manufacturer		*Operator ID*	321-322
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Two tanks, each tank is 1,610 gallons, dimensions: 5.92' D x 7.94' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

21 **Steel Tanks 324-325**

Device ID #	**393254**	***Device Name***	**Steel Tanks 324-325**
Rated Heat Input		*Physical Size*	2,026.00 Gallons
Manufacturer		*Operator ID*	324-325
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Two tanks, each tank is 2,026 gallons, dimensions: 6.46' D x 8.54' H, closed roof, steel, not insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

22 **Steel Tanks 331-332**

Device ID #	**111905**	***Device Name***	**Steel Tanks 331-332**
Rated Heat Input		*Physical Size*	3,111.00 Gallons
Manufacturer		*Operator ID*	331-332
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Four tanks, each tank is 3,544 gallons, dimensions: 6.92' D x 13.21' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

23 **Steel Tanks 333-334, 345-346**

Device ID #	**111901**	***Device Name***	**Steel Tanks 333-334, 345-346**
Rated Heat Input		*Physical Size*	3,544.00 Gallons
Manufacturer		*Operator ID*	333-334, 345-346
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Two tanks, each tank is 3,111 gallons, dimensions: 6.71' D x 11.58' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

24 Steel Tanks 341-343

Device ID #	**111902**	***Device Name***	**Steel Tanks 341-343**
Rated Heat Input		*Physical Size*	1,031.00 Gallons
Manufacturer		*Operator ID*	341-343
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Three tanks, each tank is 1,031 gallons, dimensions: 4.71' D x 8.17' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

25 Steel Tank 344

Device ID #	**111899**	***Device Name***	**Steel Tank 344**
Rated Heat Input		*Physical Size*	4,432.00 Gallons
Manufacturer		*Operator ID*	344
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Dimensions: 7.71' D x 13.5' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

26 Steel Tanks 401-405, 411-415

Device ID #	**388059**	***Device Name***	**Steel Tanks 401-405, 411-415**
Rated Heat Input		*Physical Size*	14,980.00 Gallons
Manufacturer		*Operator ID*	401-405, 411-415
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Ten tanks, each tank is 14,980 gallons, dimensions: 11.25' D x 21.05' H, closed roof, steel, insulated, fermentation and storage use, equipped with PRV		

27 Steel Tanks 421, 423-424

Device ID #	**388060**	***Device Name***	**Steel Tanks 421, 423-424**
Rated Heat Input		*Physical Size*	14,980.00 Gallons
Manufacturer		*Operator ID*	421, 423-424
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Three tanks, each tank is 14,980 gallons, dimensions: 11.25' D x 21.05' H, closed roof, 304 2B stainless steel, insulated, fermentation and storage use, equipped with PRV		

28 Steel Tanks 422, 431-434

Device ID #	**388061**	***Device Name***	**Steel Tanks 422, 431-434**
Rated Heat Input		*Physical Size*	20,736.00 Gallons
Manufacturer		*Operator ID*	422, 431-434
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Five tanks, each tank is 20,736 gallons, dimensions: 13.25' D x 20.99' H, closed roof, 304 2B stainless steel, insulated, fermentation and storage use, equipped with PRV		

29 Steel Tanks 441-444, 451, 453-454

Device ID #	**393256**	***Device Name***	**Steel Tanks 441-444, 451, 453-454**
Rated Heat Input		*Physical Size*	20,736.00 Gallons
Manufacturer		*Operator ID*	441-444, 451, 453-454
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Seven tanks, each tank is 20,736 gallons, dimensions: 13.25' D x 20.99' H, closed roof, 304 2B stainless steel, insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

30 Steel Tank 452

Device ID #	**393255**	***Device Name***	**Steel Tank 452**
Rated Heat Input		*Physical Size*	14,980.00 Gallons
Manufacturer		*Operator ID*	452
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 11.25' D x 21.05' H, closed roof, 304 2B stainless steel, insulated, storage use only, equipped with PRV, tank is not connected to a control system		

31 Steel Tanks 461-465, 471-475, 481-484

Device ID #	**388062**	***Device Name***	**Steel Tanks 461-465, 471-475, 481-484**
Rated Heat Input		*Physical Size*	7,527.00 Gallons
Manufacturer		*Operator ID*	461-465, 471-475, 481-484
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Fourteen tanks, each tank is 7,527 gallons, dimensions: 10.25' D x 13.05' H, closed roof, 304 2B stainless steel, insulated, storage use only, equipped with PRV, tanks are not connected to a control system		

32 Steel Tanks 601-604

Device ID #	**111934**	***Device Name***	**Steel Tanks 601-604**
Rated Heat Input		*Physical Size*	1,130.00 Gallons
Manufacturer		*Operator ID*	601-604
Model		*Serial Number*	
Location Note	Breezeway		
Device Description	Four tanks, each tank is 1,130 gallons, dimensions: 5.50' D x 6.79' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

33 **Steel Tanks 605-608**

Device ID #	**111935**	***Device Name***	**Steel Tanks 605-608**
Rated Heat Input		*Physical Size*	1,614.00 Gallons
Manufacturer		*Operator ID*	605-608
Model		*Serial Number*	
Location Note	Breezeway		
Device Description	Four tanks, each tank is 1,614 gallons, dimensions: 5.75' D x 8.75' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

34 **Steel Tank PTC1**

Device ID #	**111939**	***Device Name***	**Steel Tank PTC1**
Rated Heat Input		*Physical Size*	351.00 Gallons
Manufacturer		*Operator ID*	PTC1
Model		*Serial Number*	
Location Note	Portable		
Device Description	Dimensions: 3.61' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV, portable		

35 **Steel Tanks PTC2-PTC4**

Device ID #	**111940**	***Device Name***	**Steel Tanks PTC2-PTC4**
Rated Heat Input		*Physical Size*	450.00 Gallons
Manufacturer		*Operator ID*	PTC2-PTC4
Model		*Serial Number*	
Location Note	Portable		
Device Description	Three tanks, each tank is 450 gallons, dimensions: 4.48' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV, portable		

36 **Steel Tanks PTC5-PTC6**

Device ID #	**111941**	***Device Name***	**Steel Tanks PTC5-PTC6**
Rated Heat Input		*Physical Size*	550.00 Gallons
Manufacturer		*Operator ID*	PTC5-PTC6
Model		*Serial Number*	
Location Note	Portable		
Device Description	Two tanks, each tank is 550 gallons, dimensions: 5.47' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV, portable		

37 **Steel Tanks PTC9-PTC12**

Device ID #	**111943**	***Device Name***	**Steel Tanks PTC9-PTC12**
Rated Heat Input		*Physical Size*	680.00 Gallons
Manufacturer		*Operator ID*	PT9-PT12
Model		*Serial Number*	
Location Note	Portable		
Device Description	Four tanks, each tank is 680 gallons, dimensions: 4.71' D x 5.35' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

38 **Steel Tanks PTC21-PTC24**

Device ID #	**111942**	***Device Name***	**Steel Tanks PTC21-PTC24**
Rated Heat Input		*Physical Size*	550.00 Gallons
Manufacturer		*Operator ID*	PTC21-PTC24
Model		*Serial Number*	
Location Note	Portable		
Device Description	Four tanks, each tank is 550 gallons, dimensions: 5.42' H, closed roof, steel, not insulated, fermentation and storage use, equipped with PRV		

39 NoMoVo Wine Emission Capture and Control System

Device ID #	**386512**	***Device Name***	**NoMoVo Wine Emission Capture and Control System**
Rated Heat Input		*Physical Size*	
Manufacturer		*Operator ID*	
Model		*Serial Number*	
Location Note			
Device Description	Five wine emission capture and control units, connected to fermentation tanks, each system contains a wet scrubber with continuously recycled slurry tank, equipped with sample port, manufacturer guarantee of 67.0% combined capture/control efficiency		

40 Stainless Steel Tote

Device ID #	**388033**	***Device Name***	**Stainless Steel Tote**
Rated Heat Input		*Physical Size*	250.00 Gallons
Manufacturer		*Operator ID*	
Model		*Serial Number*	
Location Note			
Device Description	Holds captured condensate after measurements are taken from the condensate collection vessels		

Santa Barbara County
Air Pollution Control District

PERMIT EVALUATION FOR
PERMIT TO OPERATE 15044

1.0 BACKGROUND

1.1 General: Central Coast Wine Services is a winery that receives and crushes fruit for winemaking, ferments and ages wine, bottles wine, warehouses cases of bottled wine, and ships cases of bottled wine. Central Coast Wine Services is a federally licensed bonded winery that allows other licensed wineries known as Alternating Proprietors (AP) and Lessee Operators to lease or rent space for winemaking. Emissions occur from the fermentation and the aging/storage of wine in oak barrels.

Central Coast Wine Services (CCWS) was issued an Authority to Construct/Permit to Operate (ATC/PTO) for a wine processing facility at 2717 Aviation Way in Santa Maria on June 5, 2009. This permit was issued to bring existing equipment at the wine center under permit and to ensure compliance with District rules and regulations. This was the first permit for this facility.

On August 5, 2013, CCWS submitted an application for ATC 14257 to install a single NoMoVo system to capture and control ethanol emissions from fermentation activities at the wine center. This capture and control system operated at CCWS' discretion to allow CCWS to keep their daily emissions under the NSR offsets threshold of 55 pounds per day. A final ATC was issued for the NoMoVo system on September 23, 2013. The system first operated on September 30, 2013 and successfully captured and controlled ethanol emissions throughout the 2013 fermentation season. A final Permit to Operate was issued on December 13, 2013.

On July 21, 2015, an application for ATC 14696 was submitted for the installation of a single EcoPAS system, up to six NoMoVo systems, and the forty 400 series tanks. Of the forty 400 series tanks, ten where permitted for white fermentation and wine storage and the remaining thirty were permitted exclusively for wine storage. Similar to the existing NoMoVo systems, CCWS was permitted to use the EcoPAS system at their discretion; again to keep their daily emissions under the NSR offsets threshold of 55 pounds per day. A final ATC for this project was issued on July 24, 2015. This system first operated on August 29, 2015.

Central Coast Wine Services submitted the application for ATC 15044 on April 26, 2017 and the District issued the final permit on August 18, 2017. This permit authorized red and white wine fermentation and storage in the existing 400 series tanks (Device IDs: 388059, 388060, 388061, and 388062) and the installation of a new barrel room. Additionally, this permit increased the daily potential to emit of the facility by 119.99 pounds per day. No increase to the annual permitted emission limit was requested for this project. The District's BACT threshold of 25 pounds per day was exceeded as a result of this change. CCWS proposed the use of the NoMoVo emission capture

and control systems as BACT for this project. In addition, to simplify their operations and allow for maximum operational flexibility, CCWS elected to also install these BACT capture and control systems on all the fermentation tanks at the facility.

On September 15, 2017, CCWS submitted an application to modify the calculation methodology for the combined capture and control efficiency for the EcoPAS and NoMoVo systems found in ATC 15044. The calculation was changed from a 30-day rolling average to an average over the course of an entire fermentation season. Additionally, the SCDP condition was reworded to allow the entire fermentation season to be included in the SCDP.

Following the issuance of ATC 15044 and ATC 15044-01, Wine Institute, a non-profit trade group representing wineries throughout California, filed third-party permit appeals of both permits. Their appeals challenged the validity of the achieved in practice determination contained in both permits. Wine Institute and the District were able to settle the permit appeals by limiting the achieved in practice determination to the class and category of fermentation tanks that the control systems have been successfully used on at CCWS. Specifically, the achieved in practice determination has been limited to closed-top fermentation tanks of up to 30,000 gallons in capacity. CCWS submitted a permit application (ATC 15044-02) to modify the permit to reflect this revision to the achieved in practice determination. The District issued final ATC 15044-02 on June 5, 2018, and operations began under this permit on August 23, 2018.

On October 19, 2018, Central Coast Wine Services submitted an application for PTO 15044. This permit application was deemed complete on December 17, 2018, following a review of the 2018 fermentation season data. The combined capture and control efficiency percentage for the 2018 fermentation season was 74.62%, above the 67.0% efficiency specified as BACT under ATC Mod 15044-02. This permit includes the five NoMoVo systems that were installed under ATC 15044-02. On the same date, CCWS also applied for ATC 15044-03, which provides an additional Source Compliance Demonstration Period to install the additional NoMoVo and EcoPAS emission control systems, as well as the 2,500 barrel storage room, that were authorized under ATC 15044-02. That permit will be issued separately.

1.2 Permit History:

PERMIT	FINAL ISSUED	PERMIT DESCRIPTION
ATC/PTO 12733	06/05/2009	Initial facility permit.
ATC/PTO Mod 12733-01	10/09/2009	Revise operational conditions.
ATC/PTO Mod 12733-02	09/08/2010	Revise emission and operational conditions.
Reeval 12733-R1	05/11/2012	Triennial permit renewal.
ATC 14257	09/23/2013	Installation of a single NoMoVo control system
PTO 14257	12/13/2013	Operating permit for the NoMoVo control system.
ATC 14350	07/28/2014	Installation for new tanks and control systems. Permit not used.
ATC Mod 14350-01	09/23/2014	Added barrel room to ATC 14350. Permit not used.
Reeval 12733 R2	06/25/2015	Triennial permit renewal.
ATC 14696	07/24/2015	Installation of EcoPAS capture control system.
PTO 14696	03/23/2016	Permit to Operate for ATC 14696.

PERMIT	FINAL ISSUED	PERMIT DESCRIPTION
ATC 15044	08/18/2017	Increased wine fermentation and emission limits, allow red wine fermentation in 400 series tanks, and construct new barrel room. BACT was triggered for this project.
ATC Mod 15044 - 01	09/15/2017	Modify performance standard averaging period.
ATC Mod 15044 02	06/05/2018	Achieved in practice BACT determination

1.3 Compliance History:

VIOLATION TYPE	NUMBER	ISSUE DATE	DESCRIPTION OF VIOLATION
NOV	9094	05/21/2008	Installation and operation of a winery without a permit.
NOV	9111	01/16/2009	Installation and operation of spark-ignited engines without a permit.
NOV	11141	05/02/2017	Exceeded daily ROC emissions.

2.0 ENGINEERING ANALYSIS

2.1 Equipment/Processes: Harvested grapes are trucked from the vineyards in bins containing between one quarter and five tons of fruit. The grapes are weighed and removed from the bins at the winery. Fruit is then processed through either a de-stemmer to remove the berries from the grape cluster stems or a grape press to extract the juice from the berries. Dates that grapes are received vary depending on weather and grape ripening conditions, but traditionally the harvest season is early September to mid-November.

The action of yeast, called fermentation, converts the grape juice to wine. Red wine is produced from the fermentation of whole grapes to allow the extraction of red pigment from the grape skins. White wine is produced through the fermentation of grape juice without the grape skins. Yeast activity converts the sugars in the juice to ethanol, and produces heat and CO_2 during the fermentation process. The wine fermentation process results in the release of ROC (mainly ethanol) and CO_2 emissions. The temperature of fermentation is controlled by the use of refrigeration. When fermentation is complete, wine is drained from the fermentation vessel and the grape skins are pressed to remove the remaining wine. The new wine is allowed to sit in tanks or barrels to allow the yeast to settle. The wine above the settled yeast is decanted (racked) off. Wine is stored in tanks or barrels to allow the development of flavors, and for further clarification and/or blending.

Grape skins and stems (pomace) are removed from the facility on a regular basis and are composted locally. The compost is returned to the vineyards as a natural product to nourish the grape vines.

2.2 Emission Controls: The ROC emissions from wine fermentation process are captured through the use of closed top fermentation tanks. The captured fermentation emissions are controlled by NoMoVo capture and control systems.

The NoMoVo systems use a piping manifold connected to the closed top fermentation tanks to capture and route fermentation exhaust gases to the control system. The release of gas from wine fermentation is used to drive the exhaust toward the control systems. No fans, motors or compressors are utilized to increase the manifold flow rates. The enclosed tanks at the facility are connected to a manifold via flex hoses. Each tank-to-manifold connection is equipped with a bypass valve, pressure relief valve, and mesh screen. All the manifold piping is slightly down sloped toward a NoMoVo system. This downslope is designed to prevent any liquid traps in the piping manifold.

Fermentation exhaust gases pass through a wet scrubber, which captures ethanol in a slurry tank. The exhaust gases are then released to the atmosphere. Prior to ethanol saturation, and at least once per day, the slurry is drained from the scrubber and shipped offsite to a District-approved facility for treatment or disposal. The NoMoVo system is guaranteed by the manufacturer to achieve a 67.5% (mass basis) capture and control efficiency, averaged over a complete fermentation batch cycle.

The emissions from the aging and storage of wine in oak barrels are uncontrolled.

2.3 Emission Factors: Emission factors are documented in the District's spreadsheet titled "*Winery Calculations (ver 2.4).xlsx*". Fermentation emissions are based on a 2005 reference from the California Air Resources Board. Oak barrel aging/storage losses are based on mass balance techniques developed by the District using an assumed annual wine loss rate (due to evaporation). Per the San Joaquin Valley United Air Pollution Control District RACT report on wineries, typical wine loss ranges from 1 to 5 percent. The District's default wine loss value is 3 percent.

2.4 Reasonable Worst Case Emission Scenario: The worst-case total daily emissions are limited to 174.98 pounds per day. Worst-case annual emissions are limited to 9.99 tons per year. Both the daily and annual emissions limits allow for a flexible combination of red wine fermentation and white wine fermentation as well as oak barrel wine aging and storage.

2.5 Emission Calculations: CCWS calculates daily and total annual fermentation and aging/storage emissions according to the District-approved *Monitoring, Recordkeeping, and Reporting Plan.* This method is used to more accurately calculate actual peak daily emissions. The fermentation and aging/storage emissions will be calculated using the District emission factors documented in Attachment A. CCWS will report daily and annual emissions according to the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

During active fermentation, CCWS obtains a sample from the NoMoVo system's dedicated sample port every 24 hours and analyzes the ethanol concentration via a portable density meter. Additionally, the permittee records the initial volume in each NoMoVo system's slurry tank every time fresh water is added as well as the final volume in the slurry tank every time the slurry is drained. This information is used to calculate the mass of the daily captured and controlled ethanol using the equation presented in Attachment B.

The uncontrolled emissions are calculated using the emission factors that are documented in the "*Winery Calculations (ver 2.4).xlsx*" spreadsheet. The daily controlled emissions are equal to the calculated uncontrolled emissions minus the daily mass of the captured and controlled ethanol.

2.6 Special Calculations: The permittee will calculate the combined capture and control efficiency over an entire fermentation season for the NoMoVo systems using the equation below. Note that Day 1 is the first day of the fermentation season and Day n is the final day of the fermentation season.

$$CEE = \frac{(\sum_1^n C_{NoMoVo})}{\sum_1^n U} * 100$$

Where:

- CCE = Combined capture and control efficiency for the NoMoVo systems over the entire fermentation season, %
- C_{NoMoVo} = NoMoVo systems' daily captured and controlled wine emissions, lbs
- U = Daily uncontrolled wine emissions, lb
- n = Number of days in the fermentation season

2.7 BACT Analyses: This project triggered BACT for ROC under ATC 15044. Condition 6 requires the implementation of the BACT requirements listed in Table 3. While the District only requires BACT to be installed for the 400 series tanks, CCWS has elected to install BACT on all the fermentation tanks at the facility to simplify their operations and allow for maximum operational flexibility. See the administrative file of ATC Mod 15044-02 for the complete BACT analysis.

2.8 Enforceable Operational Limits: The permit has enforceable operating conditions that ensure the equipment is operated properly. The permit limits total emissions from wine produced by fermentation and wine aged/stored in oak barrels for CCWS and AP operations. Total daily emissions are restricted to 174.98 pounds per day and total annual emissions are restricted to 9.99 tons per year. This permit requires the NoMoVo systems to capture and control emissions from all fermentation operations. In order to ensure the NoMoVo systems are operated effectively, the permit requires the various system components to be vapor tight, inlet valves to be closed prior to opening a closed tank hatch or manway, and minimize periods when the closed tank hatch or manway is open. The time to perform non-standard operations including visual inspections, tank pump-overs, red wine cap breakups, delastage (rack and return), and wine additions are required to be minimized to the maximum extent possible. Lessee operations are not authorized by this permit.

2.9 Monitoring Requirements: Monitoring of the equipment's operational limits are required to ensure that these are enforceable. CCWS is required to track the amount of red and white wine produced by fermentation and aged/stored in oak barrels on a daily and annual basis. The permittee is also required to monitor operations associated with the NoMoVo systems. CCWS is required follow the District-approved *Monitoring, Recordkeeping, and Reporting Plan* to track emissions and usage data. CCWS will monitor the AP activities to ensure that they provide accurate data and that their operations comply with this permit and District rules.

2.10 Recordkeeping and Reporting Requirements: The permit requires the data that is monitored to be recorded and reported to the District. CCWS will follow the District-approved *Monitoring, Recordkeeping, and Reporting Plan* to track daily wine fermentation and storage data, as well as the data necessary to quantify emission reductions from the NoMoVo systems.

3.0 REEVALUATION REVIEW (not applicable)

4.0 REGULATORY REVIEW

4.1 Partial List of Applicable Rules:

Rule 201.	Permits Required
Rule 202.	Exemptions to Rule 201
Rule 205.	Standards for Granting Permits
Rule 301.	Circumvention
Rule 302.	Visible Emissions
Rule 303.	Nuisance
Rule 801.	New Source Review- Definitions and General Requirements
Rule 802.	New Source Review
Rule 809.	Federal Minor Source New Source Review
Rule 810.	Federal Prevention of Significant Deterioration

4.2 Rules Requiring Review: None.

5.0 AQIA

The project is not subject to the Air Quality Impact Analysis requirements of Regulation VIII.

6.0 OFFSETS/ERCs

6.1 Offsets: The emission offset thresholds of Regulation VIII are not exceeded.

6.2 ERCs: This source does not generate emission reduction credits.

7.0 AIR TOXICS

An air toxics health risk assessment was not performed for this permitting action.

8.0 CEQA / LEAD AGENCY

The District is the lead agency under CEQA for this project. This project is exempt from CEQA pursuant to the Environmental Review Guidelines for the Santa Barbara County APCD (revised April 30, 2015). Appendix A (*APCD Projects Exempt from CEQA* and *Equipment or Operations Exempt from CEQA*) provides an exemption specifically for Permits to Operate, and reevaluations thereof. No further action is necessary.

9.0 SCHOOL NOTIFICATION

A school notice pursuant to the requirements of Health and Safety Code Section 42301.6 was not required.

10.0 PUBLIC and AGENCY NOTFICATION PROCESS/COMMENTS ON DRAFT PERMIT

10.1 This project was not subject to public notice.

10.2 Permittee draft comments and District responses can be found in Attachment F.

11.0 FEE DETERMINATION

Fees for the District's work efforts are assessed on a fee basis. The Project Code is *350150* (*Wineries*). See Attachment E for the fee calculations.

12.0 RECOMMENDATION

It is recommended that this permit be granted with the conditions as specified in the permit.

Kevin Brown	January 30, 2019		2/4/19
AQ Engineer/Technician	Date	Supervisor	Date

13.0 ATTACHMENT(S)

A. Winery Emission Factors
B. Controlled Emission Calculations
C. IDS Tables
D. Facility Maps
E. Fee Statement
F. Draft Comments

Permit to Operate 15044

ATTACHMENT A
Winery Emission Factors

Emission Factors

Emission Source	*Value*	*Units*	*Reference*
Red Wine Fermentation	6.20	lb/1000 gal	CARB March 2005
Red Wine Aging/Storage	27.83	lb/1000 gal-yr	Calculated Value
White Wine Fermentation	2.50	lb/1000 gal	CARB March 2005
White Wine Aging/Storage	25.83	lb/1000 gal-yr	Calculated Value

ATTACHMENT B
Controlled Emission Calculations

NoMoVo System

Mass balance over one cycle of NoMoVo system:

$$\Delta M = Vapor_{in} - Vapor_{out} - Slurry_{out}$$
$$\Delta M = M_f - M_i$$
$$where \quad M_f = V_f \times ETOH_f \times 6.6\frac{lb}{gal}$$
$$M_i = V_i \times ETOH_i \times 6.6\frac{lb}{gal}$$
$$\Rightarrow Vapor_{out} = Vapor_{in} - Slurry_{out} - \Delta M$$
$$\because Assume\, Slurry_{out} = 0$$
$$\because Assume\, V_f = V_i$$
$$\because \Delta M = M_f - M_i = (V_f \times ETOH_f - V_i \times ETOH_i) \times 6.6\frac{lb}{gal}$$
$$\therefore Vapor_{out} = Vapor_{in} - \left[V_f \times ETOH_f - V_f \times ETOH_f + V_f \times ETOH_f - V_i \times ETOH_i\right] \times 6.6\frac{lb}{gal}$$
$$= Vapor_{in} - V_i\left[ETOH_f - ETOH_i\right] \times 6.6\frac{lb}{gal}$$

The mass of vapor emitted each 24 hour period is calculated as:

$$Vapor_{out} = Vapor_{in} - V_i \times \left(ETOH_f - ETOH_i\right) \times 6.6\frac{lb}{gal}$$

Where:

ΔM = change in mass of ethanol (lb)
$Vapor_{in}$ = mass of uncontrolled ethanol emissions into NoMoVo (lb)
$Vapor_{out}$ = mass of controlled ethanol emissions out of NoMoVo (lb)
$Slurry_{out}$ = mass of ethanol in NoMoVo slurry (lb)
M_f = final mass of ethanol (lb)
M_i = initial mass of ethanol (lb)
V_i = slurry volume at the beginning of the 24 hour period (gallons)
V_f = slurry volume at the end of the 24 hour period (gallons)
$ETOH_i$ = ethanol volume fraction at the beginning of the 24 hour period
$ETOH_f$ = ethanol volume fraction at the end of the 24 hour period
6.6 lb/gal = ethanol density

Permit to Operate 15044

ATTACHMENT C
IDS Tables

PERMIT POTENTIAL TO EMIT

	NO_x	ROC	CO	SO_x	PM	PM_{10}	$PM_{2.5}$
lb/day		174.98					
lb/hr							
TPQ							
TPY		9.99					

FACILITY POTENTIAL TO EMIT

	NO_x	ROC	CO	SO_x	PM	PM_{10}	$PM_{2.5}$
lb/day		174.98					
lb/hr							
TPQ							
TPY		9.99					

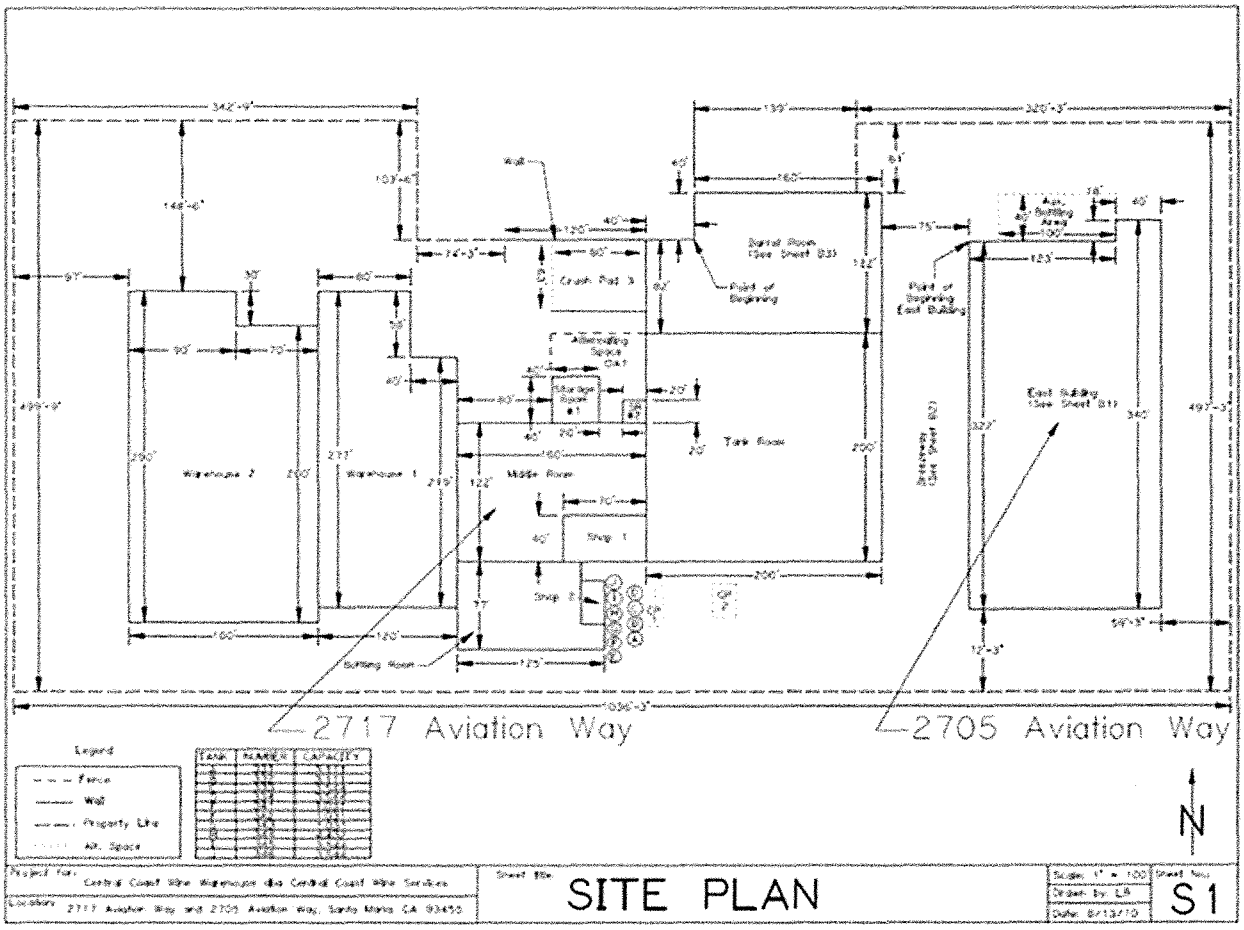
STATIONARY SOURCE POTENTIAL TO EMIT

	NO_x	ROC	CO	SO_x	PM	PM_{10}	$PM_{2.5}$
lb/day		174.98					
lb/hr							
TPQ							
TPY		9.99					

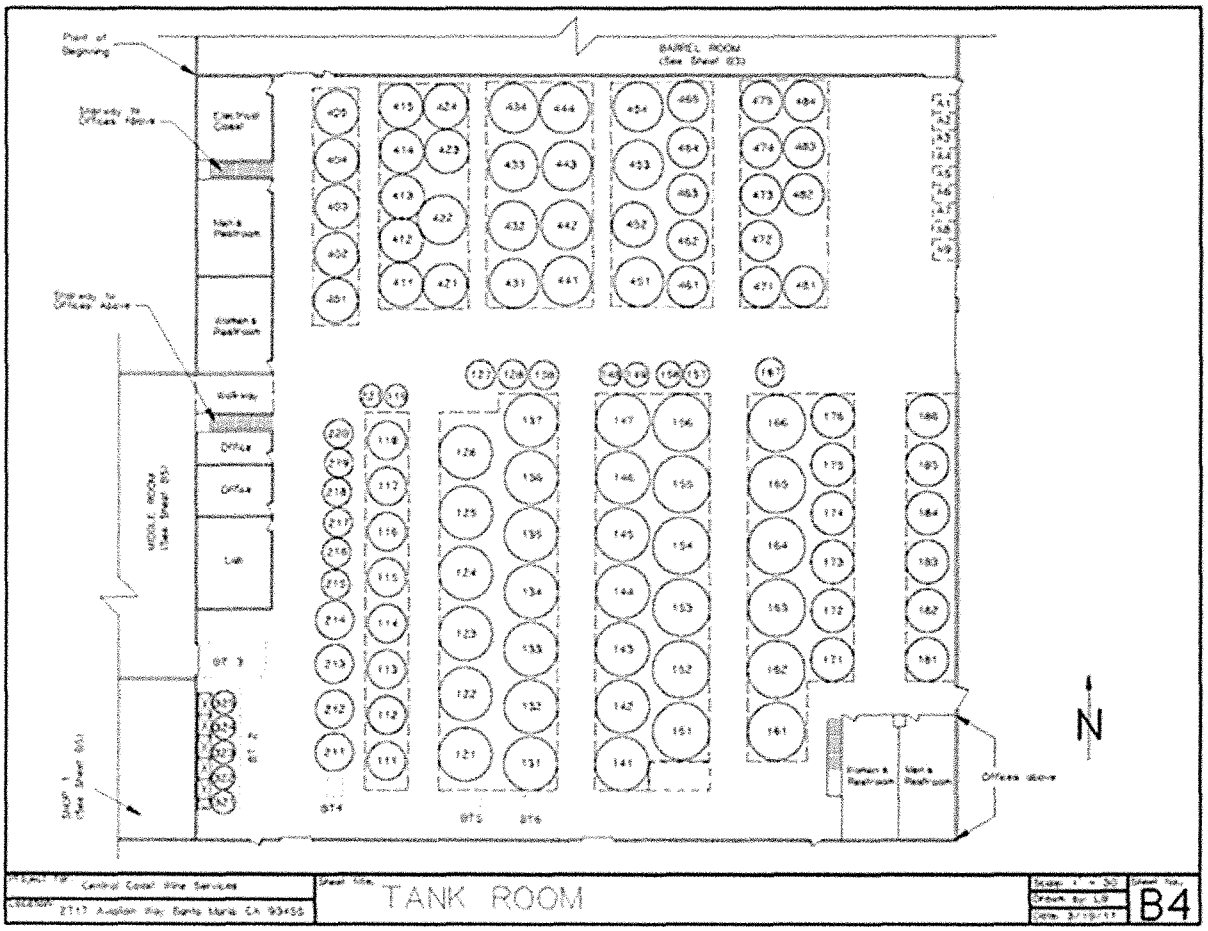
Notes:
(1) Emissions in these tables are from IDS.
(2) Because of rounding, values in these tables shown as 0.00 are less than 0.005, but greater than zero.

Permit to Operate 15044

ATTACHMENT D
Facility Maps

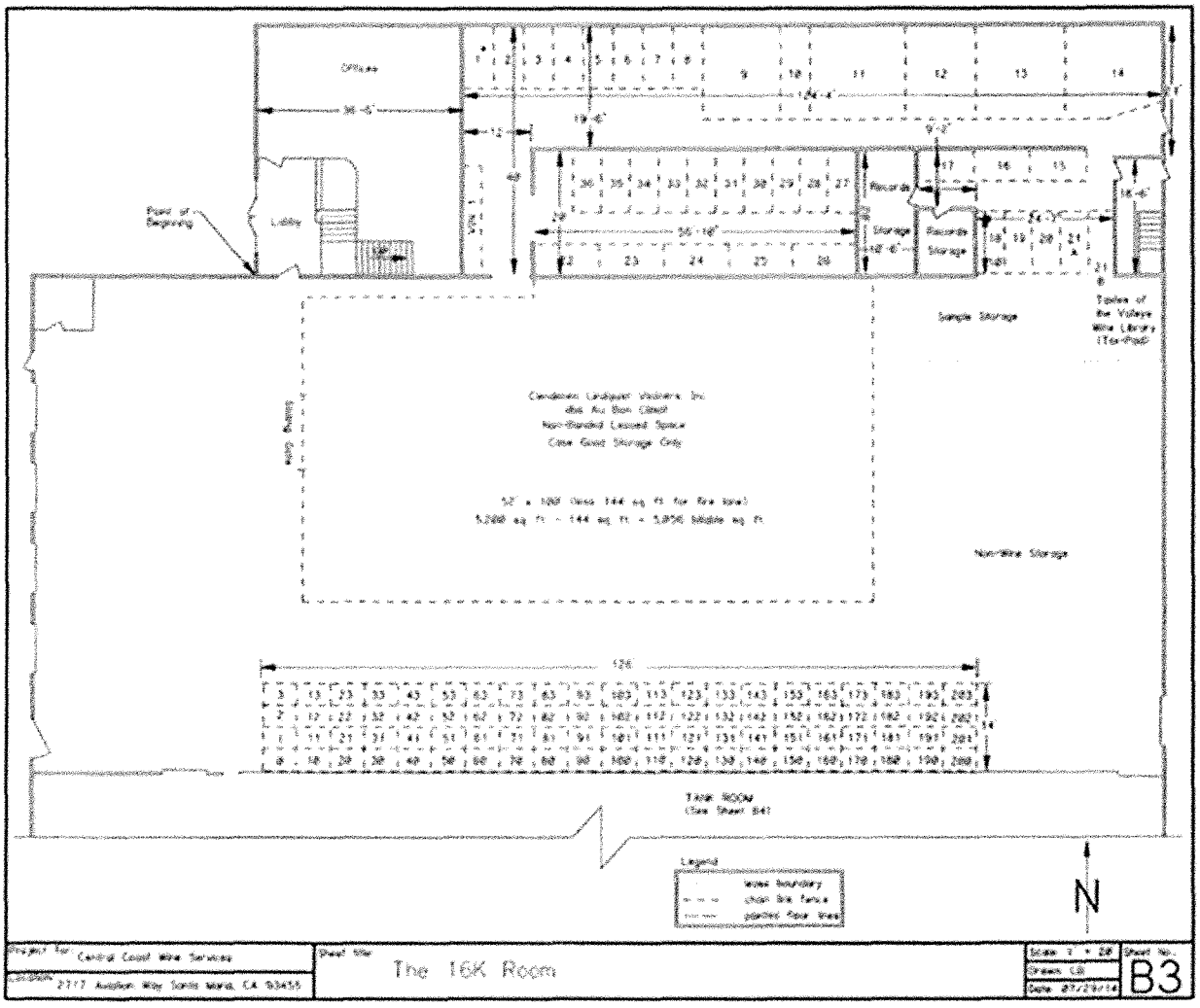


ATTACHMENT D
Facility Maps



Permit to Operate 15044

ATTACHMENT D
Facility Maps



ATTACHMENT E
Fee Statement

FEE STATEMENT
PTO No. 15044
FID: 11042 Central Coast Wine Services / SSID: 10834

Santa Barbara County
Air Pollution Control District

Device Fee

Device No.	Device Name	Fee Schedule	Qty of Fee Units	Fee per Unit	Fee Units	Max or Min. Fee Apply?	Number of Same Devices	Pro Rate Factor	Device Fee	Penalty Fee?	Fee Credit	Total Fee per Device
111915	Steel Tanks 111-114	A6	10.480	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12
111916	Steel Tanks 115-118	A6	10.420	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12
111903	Steel Tanks 119, 221	A6	1.610	4.07	Per 1000 gallons	Min	2	1.000	141.06	0.00	0.00	141.06
111917	Steel Tanks 121-126	A6	20.701	4.07	Per 1000 gallons	No	6	1.000	505.52	0.00	0.00	505.52
388054	Steel Tank 127	A6	4.571	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
388055	Steel Tanks 128, 138	A6	4.540	4.07	Per 1000 gallons	Min	2	1.000	141.06	0.00	0.00	141.06
111918	Steel Tanks 131-132, 141-142	A6	14.472	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12
111919	Steel Tanks 133-137, 143-147	A6	15.006	4.07	Per 1000 gallons	Min	10	1.000	705.30	0.00	0.00	705.30
111937	Steel Tanks 148	A6	1.261	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
388680	Steel Tanks 149, 158, 323	A6	1.703	4.07	Per 1000 gallons	Min	3	1.000	211.59	0.00	0.00	211.59
111920	Steel Tanks 151-152, 161-162	A6	21.232	4.07	Per 1000 gallons	No	4	1.000	345.66	0.00	0.00	345.66

ATTACHMENT E
Fee Statement

111938	Steel Tanks 157	A6	2.026	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
111925	Steel Tank 167	A6	3.030	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
111922	Steel Tanks 171-173, 181-183	A6	7.296	4.07	Per 1000 gallons	Min	6	1.000	423.18	0.00	0.00	423.18
388679	Steel Tanks 174-176, 184-186	A6	7.311	4.07	Per 1000 gallons	Min	6	1.000	423.18	0.00	0.00	423.18
111923	Steel Tanks 211-213	A6	6.272	4.07	Per 1000 gallons	Min	3	1.000	211.59	0.00	0.00	211.59
111924	Steel Tank 214	A6	5.787	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
111936	Steel Tanks 215-220	A6	3.030	4.07	Per 1000 gallons	Min	6	1.000	423.18	0.00	0.00	423.18
393253	Steel Tanks 321-322	A6	1.610	4.07	Per 1000 gallons	Min	2	1.000	141.06	0.00	0.00	141.06
393254	Steel Tanks 324-325	A6	2.026	4.07	Per 1000 gallons	Min	2	1.000	141.06	0.00	0.00	141.06
111905	Steel Tanks 331-332	A6	3.111	4.07	Per 1000 gallons	Min	2	1.000	141.06	0.00	0.00	141.06
111901	Steel Tanks 333-334, 345-346	A6	3.544	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12
111902	Steel Tanks 341-343	A6	1.031	4.07	Per 1000 gallons	Min	3	1.000	211.59	0.00	0.00	211.59
111899	Steel Tank 344	A6	4.432	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
388059	Steel Tanks 401-405, 411-415	A6	14.980	4.07	Per 1000 gallons	Min	10	1.000	705.30	0.00	0.00	705.30
388060	Steel Tanks 421, 423-424	A6	14.980	4.07	Per 1000 gallons	Min	3	1.000	211.59	0.00	0.00	211.59
388061	Steel Tanks 422, 431-434	A6	20.736	4.07	Per 1000 gallons	No	5	1.000	421.98	0.00	0.00	421.98
393256	Steel Tanks 441-444, 451, 453-454	A6	20.736	4.07	Per 1000 gallons	No	7	1.000	590.77	0.00	0.00	590.77
393255	Steel Tank 452	A6	14.980	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
388062	Steel Tanks 461-465, 471-475, 481-484	A6	7.527	4.07	Per 1000 gallons	Min	14	1.000	987.42	0.00	0.00	987.42
111934	Steel Tanks 601-604	A6	1.130	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12

Permit to Operate 15044

ATTACHMENT E
Fee Statement

111935	Steel Tanks 605-608	A6	1.614	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12
111939	Steel Tank PTC1	A6	0.351	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
111940	Steel Tanks PTC2-PTC4	A6	0.450	4.07	Per 1000 gallons	Min	3	1.000	211.59	0.00	0.00	211.59
111941	Steel Tanks PTC5-PTC6	A6	0.550	4.07	Per 1000 gallons	Min	2	1.000	141.06	0.00	0.00	141.06
111943	Steel Tanks PTC9-PTC12	A6	0.680	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12
111942	Steel Tanks PTC21-PTC24	A6	0.550	4.07	Per 1000 gallons	Min	4	1.000	282.12	0.00	0.00	282.12
386512	NoMoVo Wine Emission Capture and Control System	A1.a	1.000	70.99	Per equipment	No	5	1.000	354.95	0.00	0.00	354.95
388033	Stainless Steel Tote	A6	0.250	4.07	Per 1000 gallons	Min	1	1.000	70.53	0.00	0.00	70.53
	Device Fee Sub-Totals =								**$11,337.74**	**$0.00**	**$0.00**	
	Device Fee Total =											**$11,337.74**

Permit Fee

Fee Based on Devices **$11,337.74**

Fee Statement Grand Total = $11,337

Notes:

(1) Fee Schedule Items are listed in District Rule 210, Fee Schedule "A".
(2) The term "Units" refers to the unit of measure defined in the Fee Schedule.

Permit to Operate 15044

ATTACHMENT F
Draft Comments

1. **Permit Condition 2.1.** Although all tanks are vented to an operational capture and control system, but to clarify the closed hatches are vapor tight and equipped with a seal. For safety reasons, there are no latches.

   District Response: The District notes that there are no latches associated with the tanks for safety reasons. No changes to the permit conditions have been made.

2. **Permit Condition 3.a.** CCWS is requesting that the daily count of oak barrels be modified to a monthly count. This request is consistent with other local wine companies. The total number of barrels does not frequently vary and the requirement to conduct a daily count is very labor intensive.

   District Response: The District would like to clarify that a physical count of the barrels does not need to occur on a daily basis. If CCWS is aware that no barrels were filled or removed on a particular day, then the number from the previous day can be used.

   Additionally, if CCWS has a running log that tracks the baseline number of barrels, daily barrel additions, and daily barrel removals, then no physical count is needed to comply with this permit condition. No changes to the permit conditions have been made.

3. **Permit Condition 4.g.** Please delete the reference to the NohBell employee. All recordkeeping is done by a CCWS employee.

   District Response: Requested change has been made. Change has also been made to Condition 5.

4. **Permit Condition 10.c.** CCWS is requesting that the frequency of submittal update submittal be revised from once per week to every two weeks. This revision will allow for greater accuracy of the data and consistency with the TTB reports.

   District Response: Requested change will not been made at this time. Changes to the frequency of the submittal can be reexamined during the next permit reevaluation.

Santa Barbara County
Air Pollution Control District

FEB 05 2019

Certified Mail 9171 9690 0935 0212 0856 18
Return Receipt Requested

Richard Mather
Central Coast Wine Services
2717 Aviation Way, Suite 101
Santa Maria, CA 93455

FID: 11042
Permit: P 15044
SSID: 10834

Re: Final Permit to Operate 15044
Fee Due: $ 11,337

Dear Mr. Mather:

Enclosed is the final Permit to Operate (PTO) No. 15044 for a winery at 2717 Aviation Way, Suite 101 in Santa Maria.

Please carefully review the enclosed documents to ensure that they accurately describe your facility and that the conditions are acceptable to you. Note that your permitted emission limits may, in the future, be used to determine emission fees.

You should become familiar with all District rules pertaining to your facility. This permit does not relieve you of any requirements to obtain authority or permits from other governmental agencies.

This permit requires you to:

- Pay a **fee** of $11,337, which is due immediately and is considered late after 30 calendar days from the date stamped on the permit. Pursuant to District Rule 210.IV.B, no appeal shall be heard unless all fees have been paid. See the attached invoice for more information.
- Follow the conditions listed on your permit. Pay careful attention to the recordkeeping and reporting requirements.
- Ensure that a copy of the enclosed permit is posted or kept readily available near the permitted equipment.
- Promptly report changes in ownership, operator, or your mailing address to the District.

If you are not satisfied with the conditions of this permit, **you have thirty (30) days from the date of this issuance to appeal this permit to the Air Pollution Control District Hearing Board** (ref: California Health and Safety Code, §42302.1). Any contact with District staff to discuss the terms of this permit will not stop or alter the 30-day appeal period.

Please include the facility identification (FID) and permit numbers as shown at the top of this letter on all correspondence regarding this permit. If you have any questions, please contact Kevin Brown of my staff at (805) 961-8826.

Sincerely,

Michael Goldman, Division Manager
Engineering Division

enc: Final PTO 15044
Final Permit Evaluation
Invoice # P 15044
Air Toxics "Hot Spots" Fact Sheet District Form 12B

cc: Central Coast Wine Services 11042 Project File
Engr Chron File
Accounting (Invoice only)
Kevin Brown (Cover letter only)
Marianne Strange (Authorized Agent)

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Santa Barbara County
Air Pollution Control District
260 N San Antonio Rd, Suite A
Santa Barbara, CA 93110-1315

Invoice: P 15044
Date: FEB 05 2019
Terms: Net 30 Days

350150/6600/3280

INVOICE

BILL TO:	FACILITY:
Richard Mather Central Coast Wine Services (103930) 2717 Aviation Way, Suite 101 Santa Maria, CA 93455	Central Coast Wine Services 11042 2717 Aviation Way, Suite 101 Santa Maria

Permit: Permit to Operate (PTO) No. 15044

Fee Type: Permit Evaluation Fee (see the Fee Statement in your permit for a breakdown of the fees)

Amount Due: $ 11,337

REMIT PAYMENTS TO THE ABOVE ADDRESS
Please indicate the invoice number P 15044
on your remittance.

IF YOU HAVE ANY QUESTIONS REGARDING YOUR INVOICE PLEASE CONTACT
OUR ADMINISTRATION DIVISION AT (805) 961-8800

The District charges $25 for returned checks. Other penalties/fees may be incurred as a result of returned checks and late payment (see District Rule 210). Failure to pay this Invoice may result in the cancellation or suspension of your permit. Please notify the District regarding any changes to the above information